

# Lab Report 1 | Lower Secondary

Stage of (6-8)

1<sup>st</sup> Semester | 2023-2024

**Subject:** Science

Lab report: test for food

Name: .....

Grade 6 National (A/B)

**Objectives:** To test for the presence of starch, fat, and protein in food.

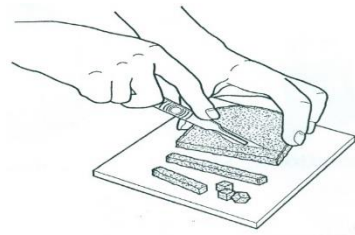
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We can test for the presence of these important compounds in food by using chemical reagents that react in predictable ways in the presence of these nutrients.

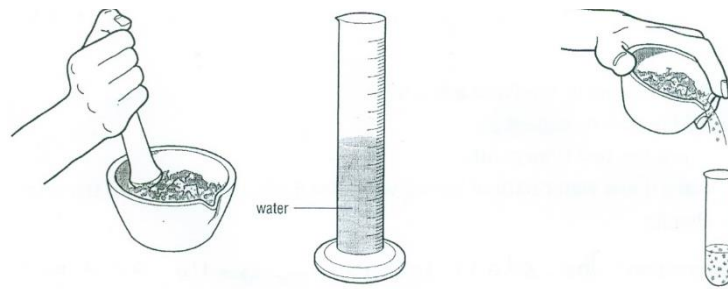
## Preparing food samples for food tests:

Use the following procedure to prepare food samples to be tested for starch, fat and protein.

1. Chop up each food in turn.



2. Grind up a small amount of each in a little water so that the nutrients can be released from the food material, making a suspension.



3. Pour the suspension into a test tube.
4. Clean the scalpel, tile, mortar and pestle after each food has been prepared.
5. Make a suitable test for each kind of food.

**Food test 1: Test for starch using iodine:**

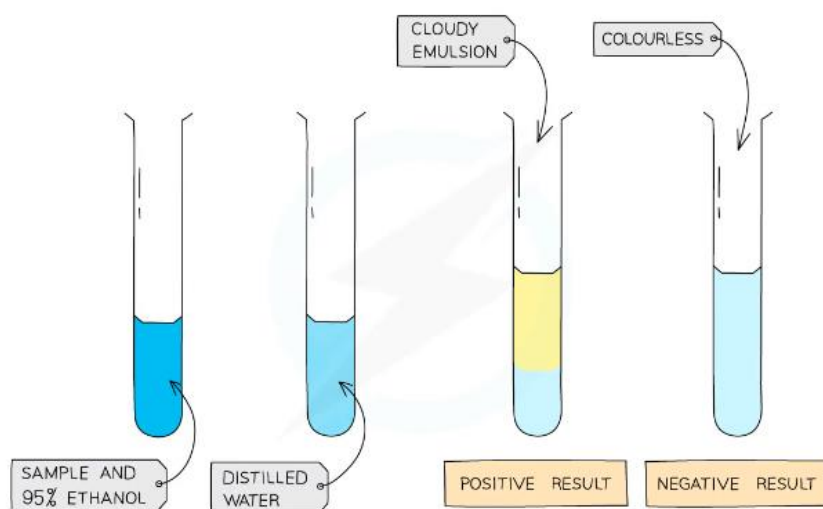
- Add three drops of **iodine solution** to each food suspension prepared before.
- Shake the test tube gently.



Observation: \_\_\_\_\_

### Food test 2: Test for fat using ethanol:

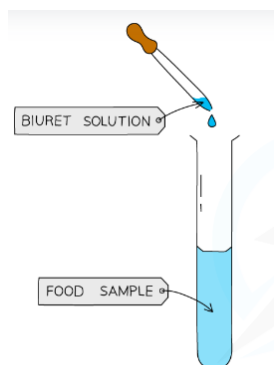
- Put a sample of food into a test tube.
- Add **2cm<sup>3</sup> of ethanol** and shake.
- Add the ethanol to an equal volume of **cold water**.



Observation: \_\_\_\_\_

### Food test 3: Test for protein using biuret reagent:

1. Add a small quantity of food sample in a test tube.
2. Add 3 drops of Biuret reagent to the tube.
3. shake the test tube gently.



Observation: \_\_\_\_\_

#### ✓ Check your understanding:

Complete the following table.

Food	Reagent	Positive test result
Starch		
Fat		
Protein		